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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

GREENWICH, CONN.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., June 23, 1916.)

ART. 16. SECTION 1. On and after the 1st day of January, 1917, unless such time limit shall be extended by vote of the board of health either as to the whole of this article or any portions thereof, within the town of Greenwich no milk shall be produced for sale, sold, exposed for sale, or delivered, unless it is produced, handled, and marked in accordance with the provisions of this article. Milk produced outside the town of Greenwich shall not be sold, exposed for sale, or delivered within the town unless it is produced, handled, and marked in the same manner that is required within the town and unless the same inspection of its production and handling is permitted.

Milk which does not conform to the requirements of this article held for sale or offered for sale in said town may be sealed in the container by any inspector or other officer of the department of health authorized to inspect such milk, and such seal shall not be broken without permission of the said department.

The word "milk," wherever occurring in this article shall be interpreted as including cream, unless the contrary appears clearly from the context.

SEC. 2. *Dealers' licenses.*—Every person who sells or distributes milk to consumers in the town of Greenwich in greater quantity than 5 quarts per day shall be designated as a dealer. On and after the ——— day of ———, 1916 [sic], no dealer shall sell or distribute milk in the town of Greenwich without a license therefor from the department of health. This license shall be valid only for the term named in the license, must be renewed on or before the 1st day of January in each year, and may be suspended or revoked at any time for cause by the board of health after a hearing.

The application for the license shall be upon a form provided by the department of health and shall include the following statements:

1. Name and business address of applicant.
2. Kind of milk to be handled or sold.
3. Name of producers with their addresses.
4. Names of middlemen with their addresses.
5. A statement of the approximate number of quarts of milk, cream, buttermilk, and skimmed milk sold per day.
6. Sources of water and ice supplies (kind and location) at farms and bottling plants.
7. Written permission from the owners to inspect and score, as often as desired by the health officers, all premises, wherever situated on which milk is produced or handled.
8. An agreement (a) to abide by all the provisions of State and local regulations, and (b) not to handle or sell any milk except that from the producers named in the license until permission is granted by the department of health.

SEC. 3. Every license for the sale of milk, cream or ice cream of any grade or designation, in a store or other premises, shall be so conspicuously placed so that it may be readily seen at all times.

SEC. 4. Every conveyance used by a dealer for the delivery of milk to consumers, public carriers excepted, shall bear the owner's name, milk license number and business address in letters at least 3 inches in height.

SEC. 5. All premises in the town of Greenwich whereon milk is produced for sale or handled for sale or distribution shall be open to this department for inspection at any time. The owners of cows from which said milk is produced shall permit a veterinarian in the employ of this department to examine said cows at any time under penalty of having the supply excluded.

Classification of milk and cream:

1. Grade A raw.
2. Grade A pasteurized.
3. Grade B raw.
4. Grade B pasteurized.
5. Grade C pasteurized.

SEC. 6. All milk or cream sold or offered for sale in the town of Greenwich shall comply with the following requirements:

Grade A raw.—Grade A, raw milk or cream, shall be only that obtained from cows which have received a diagnostic injection of tuberculin, have not reacted, and are in good physical condition. Each cow added to the herd must have received such injection within six months and not reacted.

All cows shall be tested with tuberculin every 6 months, except where at the last test less than 2 per cent of the herd reacted, in which case the retest shall be made within 12 months. All reacting animals shall be immediately excluded from the herd and no milk from such cows shall be sold.

No dairy which, at the last scoring of said dairy by the health department scores less than 80, with a minimum of 25 on equipment and a minimum of 50 on methods, shall sell or mark milk as grade A raw.

At no time from the production until the delivery to the consumer shall the bacteria in grade A raw milk exceed 100,000 per c. c. and in cream shall not exceed 500,000 per c. c.

Grade A raw milk shall be delivered to the consumer within 36 hours after production.

Grade A raw milk shall be delivered to the consumer only in bottles or single service containers, except that 10 quarts or more be delivered in bulk in the following cases:

- (a) To establishments in which the milk is to be consumed or used on the premises.
- (b) To infant feeding stations which are under competent medical supervision.

The outer caps of said bottles shall be white, and said caps and containers of milk or cream of this grade other than bottles, shall display the words "Grade A Raw" and date of production, in black letters in large, heavy faced type, together with the name and address of the dealer delivering said milk or cream.

Grade A raw milk shall contain not less than 3.25 per cent of butter fat, and not more than 11.75 per cent of total solids.

Grade A raw cream shall contain not less than 18 per cent of milk fat.

2. *Grade A pasteurized.*—Grade A pasteurized milk or cream shall be only that obtained from cows which after semiannual physical examination are found to be healthy.

No dairy shall sell or mark milk or cream as grade A pasteurized unless at the last scoring of said dairy by this department it scores not less than 68 with a minimum of 25 on equipment and a minimum of 43 on methods.

Grade A pasteurized milk shall contain not more than 30,000 bacteria per cubic centimeter and cream not more than 200,000 bacteria per cubic centimeter at any time between pasteurization and delivery to the consumer.

No milk supply averaging more than 200,000 bacteria per cubic centimeter before pasteurization shall be pasteurized for sale under the designation grade A pasteurized.

Grade A pasteurized milk or cream shall be delivered to the consumer within 30 hours after pasteurization, and unless otherwise specified in the license shall be delivered to the consumer only in bottles.

The outer caps of bottles shall be white or nearly white, and said caps and containers of milk or cream of this grade other than bottles shall display in red letters in large, heavy faced type the words "Grade A pasteurized," "on (day) present week," and "a. m." or "p. m.," showing the time when the pasteurization was performed, and also the place of shipment and name of dealer delivering said milk or cream.

Grade A pasteurized milk shall contain not less than 3.25 per cent of butter fat and not less than 11.75 per cent of total solids.

3. *Grade B raw.*—Grade B raw milk or cream shall be obtained from cows which after annual physical examination are found to be healthy.

No dairy shall sell or mark milk or cream as grade B raw unless at the last scoring of said dairy by the health department it scores not less than 60, with a minimum of 20 on equipment and a minimum of 40 on methods.

At no time from the production until the delivery to the consumer shall the bacteria in grade B raw milk exceed 300,000 per cubic centimeter and in cream shall not exceed 1,500,000 per cubic centimeter.

Grade B raw milk or cream shall be delivered to the consumer within 36 hours after production.

The outer caps of said bottles shall be white, and said caps and containers of milk and cream of this grade other than bottles shall display the words "Grade B raw" and date of production, in brown letters in large heavy-faced type, together with the name and address of the dealer delivering said milk or cream.

4. *Grade B pasteurized.*—Grade B pasteurized milk or cream shall be only that obtained from cows which after annual physical examination are found to be healthy.

No dairy shall sell or mark milk or cream as grade B pasteurized unless at the last scoring of said dairy by the health department it scores not less than 55, with a minimum of 20 on equipment and a minimum of 35 on methods.

Grade B pasteurized milk shall contain not more than 100,000 bacteria per cubic centimeter and cream not more than 300,000 bacteria per cubic centimeter at any time between pasteurization and delivery to consumer.

No milk supply averaging more than 1,000,000 bacteria per cubic centimeter before pasteurization shall be pasteurized for sale under the designation grade B pasteurized.

Grade B pasteurized milk or cream shall be delivered to the consumer within 30 hours after pasteurization and, unless otherwise specified in the permit, shall be delivered to the consumer only in bottles.

Outer caps of bottles, and other containers of milk or cream of this grade, shall display in bright green letters in large heavy-faced type the words "Grade B pasteurized"; also "on (day) of present week" and "a. m." or "p. m.," showing the time when the pasteurization was performed and also name of dealer delivering said milk or cream.

Grade B pasteurized milk shall contain not less than 3.25 per cent of butter fat and not less than 11.75 per cent of total solids.

5. *Grade C pasteurized.*—Grade C pasteurized milk or cream shall be only that obtained from cows which, after annual examination, are found to be healthy.

Grade C pasteurized milk or cream shall be sold for cooking and manufacturing purposes only and shall not be delivered in bottles.

No dairy shall sell or mark its milk or cream as grade C pasteurized unless at the last scoring of said dairy by this department it scores not less than 40.

Grade C pasteurized milk shall contain not more than 300,000 bacteria per cubic centimeter and cream not more than 1,000,000 bacteria per cubic centimeter at any time before delivery to consumer, shall be delivered to the consumer within 48 hours after pasteurization, and, unless otherwise specified in the license, shall be delivered in cans.

Every container of grade C pasteurized milk or cream shall be conspicuously marked with the words "Grade C pasteurized" in bright blue letters in large heavy-faced type,

and shall have affixed thereto a tag or other mark displaying the words "Pasteurized (day) of present week," showing the day of pasteurization, place of shipment, and the name of dealer delivering said milk or cream.

Grade C pasteurized milk shall contain not less than 3.25 per cent butter fat and 11.75 per cent total solids.

Skim milk and buttermilk.—Every container of skimmed milk or buttermilk shall prominently display the words "skimmed milk" or "buttermilk," as the case may be, in white letters at least 2 inches high, on a bright yellow background.

SEC. 7. Milk or cream shall not be termed "pasteurized" unless it has been heated to a temperature of not less than 142° F. for not less than 30 minutes.

After pasteurization milk or cream must be cooled at once and placed in containers that have been properly cleansed, which containers shall be sealed immediately.

No license allowing the pasteurization of milk or cream shall be granted unless the equipment therefor conforms to the following requirements:

All heaters or pasteurizers used in the pasteurization of milk or cream shall be equipped with suitable automatic temperature-recording devices showing the temperatures to which the milk or cream has been heated at all times throughout the process of pasteurization.

The above records shall be kept in the pasteurizing plant and shall be open to inspection at all times by the department of health.

No milk or cream shall be pasteurized a second time before delivery to consumer.

SEC. 8. *General regulations.* 1. *Score cards.*—Dairies shall be scored by the department of health in accordance with standards prescribed by the board of health. Score cards and duplicate scores will be furnished on request.

2. No milk produced at any dairy which at the last scoring of said dairy by health department scored less than 40 shall be sold or offered for sale in the town of Greenwich.

3. Milk shall contain no visible foreign matter.

4. Milk shall be labeled with the date when produced at the place of origin.

5. Milk shall not be handled, stored, offered for sale, or sold in any stable, room used for sleeping purposes, or in any room or place which is unsanitary.

6. Samples of milk, cream, or ice cream shall be furnished to the department of health by any producer or dealer at any time, upon proper payment therefor. Upon request a similar sample shall be sealed and delivered to the dealer or producer.

7. No milk obtained from a cow within 45 days before or 3 days after calving, nor milk that has an unnatural odor or appearance, shall be sold or offered for sale.

8. Milk shall not be adulterated. The use in milk of any preservative or coloring matter, or addition of water, or any other foreign matter, is adulteration. Adulteration shall be sufficient cause for the exclusion of milk from the town of Greenwich.

9. As soon as milk is drawn from the cow, and before straining, it must be removed from the stable to a separate room. It shall be strained in a room separate from the stable and within two hours of the time of milking, cooled to 60° F., or below, by some method approved by this department. The above-mentioned room shall be properly ventilated and lighted and shall at all times be kept in a clean condition, securely screened from flies.

10. In the case of any herd which is found, when tested in accordance with these regulations, to be free from tuberculosis, or to have not more than 1 per cent of reactors, the next general test of the herd shall be made within 12 months. Any herd having more than 2 per cent of reactors shall be retested with tuberculin within 6 months. If more than 10 per cent of the herd react to the tuberculin test, the entire herd shall be retested with tuberculin upon expiration of 90 days and each animal so retested shall receive a double dose of tuberculin at this test. All tests for tuberculosis required in this article shall be made by a veterinarian approved by the board of health. A report of each test shall be made on a chart approved by the board of

health, which chart shall state (1) the kind and quality of tuberculin used in each test; (2) the dates and hours at which temperatures were taken, which temperatures shall be taken every two hours from the eighth to the twentieth hour, inclusive; (3) a description of the animals tested; (4) the numbers of the tags attached to the same; and (5) said report shall be signed by the veterinarian making the test and shall be filed with the board of health.

Certificates of veterinarians showing the results of all examinations shall be filed with the health department within 10 days after such examinations.

11. All food given to cows shall be clean and wholesome. The use of distillery slops is prohibited, and their presence on any dairy premises shall be considered sufficient cause for the exclusion of the milk from such dairies from sale or delivery in the town of Greenwich. Water supplied to cows shall be pure and free from contamination.

12. No hay or dry feed (other than grain) shall be fed to cows during milking or within 15 minutes prior thereto.

13. *Employees.*—All milkers and all other attendants handling milk in any dairy shall be personally clean. When entering upon their duties connected with the dairy their hands and outer garments must be clean. Milking shall be done only with dry hands and the hands shall be washed immediately before milking.

14. *Utensils.*—All pails, strainers, bottles, cans, and other apparatus used in handling milk must, immediately after using, be washed in hot water and some proper alkaline washing solution, rinsed with clean boiling water and stored in such manner as to remain clean until again used.

All metal containers and piping shall be in good condition at all times. All piping shall be sanitary milk piping, in couples short enough to be taken apart and cleaned.

15. The owner's name, license number, or other identification mark, the nature of which shall be made known to the health department, and the grade of milk therein shall appear in a conspicuous place on every milk container other than bottles.

16. No milk bottle or milk can shall be removed from a house in which there is or has been a case of communicable disease, until permission in writing has been granted by the health department.

17. All cans or receptacles used in the collection, sale, or delivery of milk or cream, when found to be in a condition unfit for such use, by reason of being worn or rusted, or in such condition that they can not readily be rendered clean and sanitary, shall be condemned by this department. Every such can or receptacle when so condemned shall be marked by a stamp, impression, or device showing that it has been so condemned and shall not thereafter be used by any person for the purpose of collecting, selling, treating, delivering, or shipping milk or cream.

18. Bottle caps before use must be protected from contamination.

19. The ice tubs in which milk or cream is stowed shall be painted inside and outside, and shall be kept clean at all times.

20. No person having or coming in contact with any communicable disease shall milk, or be allowed to milk, or handle milk utensils.

If at any time any person or persons having connection with a dairy, or with the handling of milk, or any resident or visiting member of the family of any person so connected, shall be stricken with any communicable disease, notice thereof shall be given to the department within 24 hours by the proprietor, and said department may order the sale of such milk discontinued for such time as it may deem necessary. No milk product from any such dairy or establishment for handling milk shall thereafter be sold, exposed for sale, or delivered in the town of Greenwich until such notice has been given and special permission therefor has been granted by this department.

21. All stables shall be provided with a clean, well-drained floor. Manure shall be removed before noon each day and disposed of so as not to be a source of danger to the

milk. This removal must not be done during milking time nor within one hour prior thereto.

22. Horse manure shall not be used in any cow stable for any purpose during the period from May 1 to November 1.

23. Bedding shall be clean, dry, and absorbent.

SEC. 9. *Receiving stations and bottling plants* shall be clean, well screened, and lighted, shall be used for no other purpose than the proper handling of milk and the operations incident thereto, and shall be open to inspection by the health department at all times.

They shall have smooth, impervious floors, properly graded and drained.

They shall be equipped with hot and cold water and steam.

Provision shall be made for steam sterilization of all utensils, and no empty milk containers shall be sent out until after such sterilization.

All utensils, piping, and tanks shall be kept clean and shall be sterilized daily. All piping shall be sanitary milk piping in couples short enough to be taken apart and cleaned.

Containers and utensils shall not be washed in the same room in which milk is handled, and shall be in good condition at all times.

SEC. 10. *Creameries* (included heretofore under the term dairy) shall be graded in accordance with a score card adopted by the board of health. No creamery scoring under 40 will be licensed.

SEC. 11. *Stores*.—All stores in which milk is handled shall be provided with a suitable room or compartment in which milk shall be kept. Said room or compartment shall be clean and so arranged that the milk is protected from contamination.

Milk or cream shall not be stored, handled or sold in any stable or in any room used for domestic purposes or in any room which communicates directly with any such stable or such room, or in any room in which there is a water-closet.

Milk or cream shall be stored only in a proper cooling or refrigerating room or receptacle, which shall be kept at a temperature not exceeding 50°.

SEC. 12. *Equipment*.—All rooms shall be maintained in a cleanly and sanitary condition and free from vermin. Spitting within such rooms is prohibited.

SEC. 13. Determination of bacteria in milk and cream under this article shall be made according to methods and with media approved by the health department. Whenever a sample of milk or cream is taken for determination of bacteria, a similar sample shall be sealed and delivered to the dealer or producer upon his request. Any dealer or producer who disputes a determination of bacteria made by the department of health shall be given a hearing before the board of health.

Midwifery—Practice of—Permit Required. (Reg. Bd. of H., May 8, 1916.)

ART. 17. SECTION 1. No person other than a duly authorized physician shall engage in the practice of midwifery without a permit from the board of health. No permit will be granted unless the application made on the printed form issued by the board has been filed with the department of health and evidence furnished that the applicant has complied with the State laws.

SEC. 2. Any person who shall practice midwifery in the town of Greenwich in violation of any regulations or rules promulgated by the department of health shall be guilty of a misdemeanor.

LITTLE FALLS, N. Y.

Milk and Cream—Sale of—Containers. (Res. Bd. of H., Mar. 7, 1916.)

Resolved, That no person, persons, firm, or corporation shall sell, offer for sale, or keep for sale any milk or cream, in any shop or other place, or street, in the city of Little Falls, N. Y., unless the same is sold, exposed, offered, or kept for sale, in steril-